



**LouAna LBA ( Liquid Butter Alternative ) provides the most cost-efficient way to deliver the benefits of melted butter.**

**Lower Cost and 25% Higher Yield than Clarified Butter**



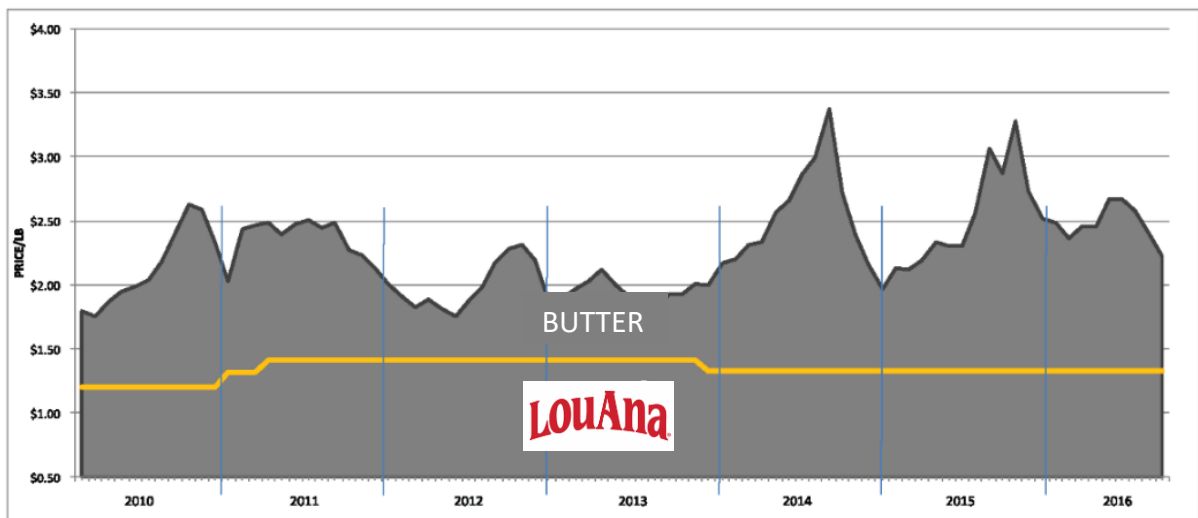
**Affordable Butter Alternative  
Flavor and Performance**



**23079LAP  
LOUANA OIL LBA JUG 3/1 GAL**

**It provides consistent savings over time to help you manage your margin.**

LouAna Provides Better Price Stability and Lower Cost than Butter



**Flavor**

- A proprietary signature flavor system imparts rich, buttery flavors that endures high heat.

**Versatility**

- Shelf-stable and ready to use at any time.
- For Sautéing, grilling, seasoning or using as a replacement for melted or clarified butter in your favorite recipes.

**Performance**

- Contains no water or milk, so it won't burn, scorch, spatter or form during use.

**Value**

- LouAna LBA delivers outstanding value, with lower cost and 25% greater yield than clarified butter or margarine.

**Clean label**

- 5 clean, simple ingredients.
- No artificial flavors, preservatives or synthetic additives.
- Natural beta carotene for color.
- Allergen/Gluten free.

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**LouAna LBA is the shelf-stable answer to adding rich, buttery taste and texture to foods with no water or milk.**

Application	LouAna	Butter	Margarine	Chef Notes
Sautéing, pan-frying, grilling and griddling	★★★★★	★★★★★	★★★	Lou Ana is formulated to maintain its flavor and stability in virtually all high heat cooking applications.
Seasoning/topical	★★★★★	★★★★★	★★★	Lou Ana and butter work equally well for adding flavor.
Cookies and bars	★★★★★	★★★★★	★★★★★	Perfect for brownies, cookies and bars. To replace butter, use 4-parts Lou Ana to 1-part water or milk in your recipe.
Basting	★★★★★	★★★★★	★★★★★	Lou Ana, butter, and margarine work equally well for basting.
Buffalo wing sauce	★★★★★	★★★★★	★★★★★	Lou Ana, butter and margarine work equally well for making buffalo wing sauce.
Food release/pan coating	★★★★★	★★★★★	★★★	Lou Ana, butter, and margarine work equally well as food releases and pan coatings.
Clarifying	★★★★★	★★★★	★★	Lou Ana needs no clarification, giving it a 25% greater yield than melted butter and margarine.
Roux	★★★★★	★★★★★	★★★★★	Lou Ana, butter and margarine work equally well for making roux.
Poaching	★★★★★	★★★★★	★★	Lou Ana is a 1:1 replacement for butter in poaching application.
Beurre blanc/butter sauce	★★★★	★★★★★	★	Lou Ana works as well as butter, but it has a slightly darker color.
Hollandaise/Bearnaise sauce	★★★★	★★★★★	★★	Lou Ana works as well as butter, but it has a slightly darker color.
Dessert sauces (i.e., caramel/chocolate sauce)	★★★★	★★★★★	★★★	Lou Ana works in dessert sauces, but it has a slightly darker color.

Foodservice



### CONTACT INFORMATION

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**CANADA –LATIN AMERICA– APMEA**

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